

Soup & Salads

FEATURE SOUP

seasonal rotating soup 8

MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, grana padano, croutons, avocado, tomato & red wine vinaigrette 16
add grilled chicken or salmon 5

CHICKEN CAESAR SALAD

grilled chicken breast, Moxie's own caesar dressing, crunchy croutons, shaved cheese & lemon + garlic baguette 18

Vegetarian & Plant Based

FRESH SMASHED GUACAMOLE

with fresh white corn chips 11¼

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 19

ROASTED TOMATO BRUSCHETTA & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 15

MARKET KALE SALAD

baby kale & artisan greens, fresh cut vegetables, croutons, avocado, tomato & red wine vinaigrette 16

BEYOND MEAT BURGER

plant based patty, aged white cheddar, special sauce with lettuce & tomato 16½

VEGAN TACOS

black bean crumble, pickled red onions, guacamole, corn salsa & pico de gallo, spicy vegan mayo + house-made white corn chips 16

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado 18

🍃 vegetarian items

not all ingredients listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

Appetizers

FRESH SMASHED GUACAMOLE

with fresh white corn chips 11¼

CALAMARI

with tempura shrimp, garlic dip & spicy mayo 14¾

ROASTED TOMATO BRUSCHETTA & WHIPPED FETA

baby tomatoes, fresh herbs, artisan sourdough 15

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 14½

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 19

VEGAN TOFU LETTUCE WRAPS

crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 19

Kids

PASTA

tagliatelle noodles with asiago cream & garlic baguette 12

CHEESEBURGER & FRIES 12

CHICKEN FINGERS 12

Steaks

served with buttered mashed potatoes & fresh vegetables, unless otherwise indicated

100% OF OUR STEAKS COME FROM CANADIAN RANCHES. OUR "AAA" STEAKS ARE GRAIN FED, AGED A MINIMUM OF 32 DAYS FOR SUPERIOR FLAVOUR & TENDERNESS

STEAK FRITES

7 oz certified angus beef®, chimichurri, fresh greens & fries 24

SIRLOIN

7 oz certified angus beef® 26

MUSHROOM SIRLOIN

7 oz certified angus beef® sirloin, madeira cream & sautéed portobello mushrooms 29

NEW YORK

10oz certified angus beef® 33

PERFECT WITH STEAKS

garlic butter prawns 9
cremini mushroom sauce 3½

Mains

CHIPOTLE MANGO CHICKEN

sweet & smoky dry rub, ancient grains, fresh vegetables, fresh avocado & salsa 24¾

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh vegetables 27

BABY BACK RIBS

half rack 24 | full rack 30
slow braised rack of ribs, glazed with Moxie's own BBQ sauce + buttered mashed potatoes & fresh vegetables

Pasta & Bowls

CHICKEN MADEIRA RIGATONI

creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 21

CHICKEN ALFREDO

tagliatelle noodles, white wine & parmesan cream sauce + garlic baguette 20

VEGETARIAN POWER BOWL

marinated tofu, shiitake mushrooms, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado 18

TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, fresh vegetables, artisan greens, cauliflower rice, spicy mayo & sesame avocado 22

Handhelds

served with fries

beef burgers are served on a toasted sesame brioche bun & topped with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun 1½

substitute sweet potato fries & garlic dip 3

substitute soup or caesar salad 2

add garlic dip or gravy 2

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BLACKENED CHICKEN BURGER

crisp bacon, cheddar, roasted garlic aioli 16¾
substitute grilled chicken breast with no spice

BEYOND MEAT BURGER

plant based patty, aged white cheddar, special sauce with lettuce and tomato 16½

THE BURGER

red relish, pickled mustard seed mayo 15¾
add cheese, bacon or sautéed mushrooms 1½ each

LOADED CHEESEBURGER

aged white cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 19

BLACKENED SHRIMP TACOS

cajun spiced shrimp, pickled red onions, guacamole, corn salsa & pico de gallo + house-made white corn chips 16

BEEF DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese, au jus 16½

VEGAN TACOS

black bean crumble, pickled red onions, guacamole, corn salsa & pico de gallo, spicy vegan mayo + house-made white corn chips 16

CHICKEN TENDERS

classic, buffalo or tangy thai 16

Desserts

MINI JELLY DONUTS

fresh whipped cream & icing sugar 8

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream & real whipped cream 9

BITE OF BROWNIE 5

MOXIE'S

GRILL & BAR

Draft

	14oz	22oz
Big Life™ Euro, Vancouver	7	10½
Big Life™ Amber, Vancouver	7	10½
Coors Light, USA	6¼	9¾
Rolling Rock, USA	7	10½
Stella, Belgium (40cl)	9	
Craft Tap	7½	11

we like to keep it fresh, ask about our rotating taps

Bottles & Tins

(330ml - 500ml)

Picaroons Yipee IPA, New Brunswick	7¼
Propeller Brewing IPA, Nova Scotia	7¼
Garrison Irish Red Ale, Nova Scotia	7¼
Alexander Keith's, Nova Scotia	7¼
Molson Canadian, Canada	6¼
Miller Lite, USA	6¼
Bud Light, USA	6¼
Budweiser, USA	6¼
Michelob Ultra, Canada	7¼
Heineken, Holland	7¾
Corona, Mexico	7¾
Guinness, Ireland	9
Gluten Free Beer <i>ask your server for details</i>	8
Erdinger Non-Alcoholic, Germany	6
Strongbow Cider, UK	8½
Somersby Cider, Denmark	8½

Drink Features

Monday

- \$ 6** Big Life™ Amber or Euro (14oz)
- \$ 6** Bellini (1oz)

Tuesday

- \$ 6** Big Life™ Amber or Euro (14oz)
- \$ 6** Bellini (1oz)

Wednesday

- 1/2** Price Bottles of Wine
- \$ 6** Big Life™ Amber or Euro (14oz)
- \$ 6** Bellini (1oz)

Thursday

- \$ 6** Big Life™ Amber or Euro (14oz)
- \$ 6** Bellini (1oz)

Friday

- \$ 8½** G & T (2oz)

Saturday

- \$ 2 off** House-Made Hard Lemonade (1½ oz)
- \$ 1 off** Craft Draft (14oz)

Sunday

- \$ 2 off** House-Made Hard Lemonade (1½ oz)
- \$ 1 off** Craft Draft (14oz)

Cocktails

G & T (1 oz)
tanqueray gin, muddled fresh lime & lime leaves,
tonic & frozen citrus 7¾

CAESAR (1 oz)
smirnoff vodka, clamato 7¾

WHITE PEACH BELLINI (1 oz)
captain morgan rum, white peach purée,
peach schnapps, sparkling wine, sangria 7¾

MARGARITA (1 oz)
tequila, triple sec, lime 7¾

JALAPEÑO MARGARITA (1 oz)
el jimador, triple sec, lime juice, jalapeño 8½

PINEAPPLE BASIL MARGARITA (1 oz)
el jimador, cointreau, fresh basil, pineapple
simple syrup, lime juice 8½

HOUSE-MADE HARD LEMONADE (1½ oz)
fito's hand-made vodka, fresh lemon pressed to
order, lightly sweetened, topped with soda 9

CLASSIC MOJITO (2 oz)
captain morgan rum, muddled fresh mint &
lime with soda 11

RED SANGRIA 8 | 16 jug (2½ oz)
red wine, ruby port, fresh citrus, juice & fruit

ROSÉ SANGRIA 8 | 16 jug (2½ oz)
rosé, chambord, fresh citrus, juice & fruit

MOSCOW MULE (2 oz)
ketel one vodka, fever tree ginger beer, lime 10¾

OLD FASHIONED (2 oz)
bulleit bourbon, brown sugar simple syrup,
angostura & orange bitters 10¾

NEGRONI (2 oz)
tanqueray gin, red vermouth, campari,
fresh lemon twist 10¾

MARTINI (2 oz)
smirnoff vodka or tanqueray gin, dry vermouth,
jumbo olive 10¾

Bubbles

	5oz	8oz	Bottle
Prosecco, La Marca			47½

Whites

	5oz	8oz	Bottle
House White, Sauvignon Blanc	8	11½	37½
Pinot Grigio, Castello di Gabbiano	8¾	11¾	38
Sauvignon Blanc, Monkey Bay	10	13¾	44½
Sauvignon Blanc, Kim Crawford			55¼
Rosé, J.P. Chenet	9	12¾	39¾
Riesling, Relax			37½
Chardonnay, Santa Rita 120			39¾
Chardonnay, Canyon Road	9¾	13¼	45

Reds

	5oz	8oz	Bottle
House Red, Cabernet Sauvignon	8	11½	37½
Pinot Noir, Matua			48¼
Pinot Noir, Cono Sur Organic	9	12¾	39¾
Merlot, J.P. Chenet	8½	11¾	38
Shiraz, Lindeman's Bin 50	8½	11¾	38
Zinfandel, Ravenswood			48½
Cabernet Sauvignon, Three Thieves	8½	11¾	38
Cabernet Sauvignon, The Show	11	14½	47¼
Cabernet Sauvignon, J.Lohr Seven Oaks			65
Malbec, Trivento Reserve			38½
Malbec, Trapiche Broquel	10	13¾	44½
Rioja, Campo Viejo Reserva			46½
Valpolicella, Bolla	9	12¾	39¾